

d'Arenberg
CUBE FUNCTIONS

AND EVENTS PACKAGE



THE d'ARENBERG CUBE



The idea to build the d'Arenberg Cube came to Chester Osborn in 2003. Inspired by the complexities and puzzles of winemaking, Chester created the idea of a Rubik's Cube-shaped building.

Each of the five levels have been carefully designed to entice and excite the senses. Visitors are encouraged to explore the Alternate Realities Museum, located on the ground floor, and view the many art installations on display.

With stunning views over McLaren Vale, the Willunga Hills and the Gulf St. Vincent, the d'Arenberg Cube is one of the most unique function venues in Australia.

Just a short drive from Adelaide, the d'Arenberg Cube is perfect for your next event. Whether that's a team-building day, an exclusive dinner, a conference break out session, or a special occasion.

Contact us to discuss your ideas and see how we can design an experience that will leave a lasting impression on your guests. The package can be tailored to suit your needs.

THE SPACES



LEVEL 4

TASTING ROOM



A truly unique space guaranteed to leave a lasting impression on all who experience it. Look out across the stunning views of the Southern Mount Lofty Ranges and the Gulf Saint Vincent from the highest point in McLaren Vale. Take in the sunset from one of four balconies before dancing the night away.

SUITABLE FOR

CANAPÉ EVENTS

WELCOME RECEPTION

LIVE MUSIC / DJ

BLENDING BENCH (14 PAX)

CAPACITY 100 PAX STANDING

AVAILABILITY EVENING

ROOM HIRE \$2000

LEVEL 3

SINGAPORE CIRCUS



A melting pot of South-East Asian inspired cuisine. Channeling the vibrant, bold and exciting flavours found at the junctions of colliding cultures. A loud, comfortable and inviting collection of dishes guaranteed to please a crowd.

SUITABLE FOR

SEATED DINING

PRESENTATIONS

CAPACITY 60 PAX SIT DOWN

AVAILABILITY DAY TIME / EVENING

ROOM HIRE \$2000

Head Chef
Jamie Steele

Sous Chef
Hayley Wilkinson

Restaurant Manager
Bonnie Steele

LEVEL 2

DALÍ @ d'ARENBERG



An artistic setting from the master of Surrealism. Featuring 25 authentic Salvador Dalí bronze sculptures and graphic artworks valued at approximately twenty million dollars.

SUITABLE FOR

CANAPÉ EVENTS

WELCOME RECEPTION

CAPACITY 100 PAX STANDING

AVAILABILITY EVENING

ROOM HIRE \$2000

LEVEL 1

CHEF'S GALLERY



A versatile space suitable for group experiences. Its front row seat into the state-of-the-art kitchen makes a perfect private dining space, while also a home to signature wine experiences such as Hosted wine tastings and The Blending Bench.

SUITABLE FOR

PRIVATE DINING

BLENDING BENCH

HOSTED TASTINGS

CAPACITY 25 PAX SIT DOWN

AVAILABILITY DAYTIME / EVENING

ROOM HIRE \$500

GROUND LEVEL

ALTERNATE REALITIES MUSEUM



EXPERIENCES

360° AMAZING SITES DINNER



This is a one-of-a-kind multi-media food and wine experience showcasing the diverse geology of McLaren Vale through the lens of The Amazing Sites Shiraz vineyards. Diners are surrounded 360° by virtual vineyards as they transform through the seasons. Hear from Chief Winemaker Chester Osborn why these vineyards and unique geologies are so special. Compare 3 vintages from each vineyard, alongside a 10-course menu, crafted to carefully match each wine for an unforgettable dining experience to explode the senses.

LOCATION	360° VIDEO ROOM
CAPACITY	16 PAX SIT DOWN
AVAILABILITY	EVENING
PRICE	\$7500

EXPERIENCES



THE BLENDING BENCH - \$110PP

90 minutes, maximum 14 people

A hands on, interactive experience where you play winemaker, then take home a bottle of your favourite blend. Working with three barrel samples of single vineyard wine, each with distinctive flavours, you are guided through the blending process to create your own personalised Shiraz. The physical work is done, the picking, fermenting, foot treading and basket pressing, now you have the opportunity to create something truly unique. Once you've selected your final blend, you bottle a 750ml sample and take home to show off to your friends.



SALVADOR DALÍ TOUR - \$10PP

30 minutes, maximum 60 people

Hear insights into the world and mind of surrealist master Salvador Dalí, his iconic imagery and recurring themes.

Explore a surrealist exhibition and sale featuring 25 authentic Salvador Dali bronze sculptures and graphic artworks, at the d'Arenberg Cube.



HOSTED WINE TASTING - \$30PP

60 minutes, maximum 60 people Level 1

Enjoy a tasting in the d'Arenberg Cube with a hand-picked selection of 5 d'Arenberg wines as you explore our quirky labels, learn about our family history, viticultural practices and winemaking philosophies.



THE ALTERNATE REALITIES MUSEUM - FOC

Embark on a self guided tour of the Alternate Realities Museum. Discover the many displays, including features such as a wine aroma room, a virtual fermenter, a 360° video room, and many other tactile experiences. Regularly \$15 per person, complimentary for all function bookings.

FOOD + BEVERAGE



CANAPES

20 – 200 PAX

20 ITEMS PER ORDER

COLD

South Australian Oysters* natural with green nahm jim	\$65
Coconut Carp Paté flying fish roe, cassava crackers	\$30
Mah Hor caramelised pork, prawn and chilli, with pineapple	\$50
Rice Noodle Salad pickled squid, lemongrass dressing	\$50
Thai Style Green Papaya Salad* nahm jim dressing, herbs, shallot, crispy peanuts, crispy anchovies – additional prawns	\$50 \$40
Sashimi* selection of market fresh fish	\$70
Sushi* seasonal selection, soy, wasabi	\$60
Caviar* mandarin pancakes, cucumber	\$150
Warm Crispy Fried Beef* yang yam sauce in lettuce cup, crushed peanuts	\$60
Warm Spring Onion Pancake* – black bean sauce – pork and prawn relish	\$60

HOT

Pick-up Stix* with peanut satay or fermented chilli hoi sin sauce – chicken thigh – kangaroo lilit – king oyster mushroom	\$50 \$60 \$45
South Australian Oysters steamed in shell with Ellis smoked speck, mustard greens	\$70
House Made Dumplings* – kimchee and tofu dumpling, crispy chilli, soy dresssing – pork and wood ear shumai, peanut satay, pickled chilli – spinach and black bean dumpling soy pickled daikon, crispy chilli oil	\$50
Radish Cake with lap cheong sausage, pickled ginger	\$60
Shanghai Noodles seasonal vegetables, sesame seed with grilled chicken	\$50 \$60
Steamed Edamame with funky tofu butter, togarashi	\$40
Crispy Fried Squid with kaffir lime aioli	\$60
Golden Fried Chicken with Szechuan & chilli, butter pickles	\$50
Steamed Bao Bun* – Char Siu pork, pickles – Ssamjang eggplant, pickles	\$60

SWEETS

Kaya Doughnut sour plum sugar	\$35
Honey Madeleine with spiced pineapple	\$35
Macaron seasonal flavours	\$35
Bubur Injin (black sticky rice) palm caramel, seasonal fruit	\$35
Petits Fours* chefs selection	\$40
Es Campur (Shaved ice dessert)* Available only as a chef's station additional \$40 per hour	\$35

WE RECOMMEND A MINIMUM
OF 5 INDIVIDUAL CANAPES
PER HOUR FOR EACH GUEST

* INDICATES THE OPTION TO
UPGRADE TO A CHEF'S STATION.
ADDITIONAL \$40 PER HOUR

NOTE: SAMPLE MENU, DISHES SUBJECT TO CHANGE WITH PRODUCE AVAILABILITY

FEED US MENU

20 – 60 PAX

\$80 PER PERSON

The Chef's selection of small and large plates and desserts.

This shared style including the Chef's selection of small, large and dessert plates allows guests to experience a wide selection of flavours.

Dietary requirements are catered to at the best of our abilities. The kitchen can prepare and be ready for menu adjustments if given a minimum of two days notice.

WITH MATCHED WINES: +\$40PP

FIRST COURSE

Steamed edamame, funky tofu butter, togarashi

Pork and wood ear shumai, peanut satay, pickled chilli

Warm crispy fried beef, yang yam sauce in lettuce cup, crushed peanuts

Radish cake, lap cheong sausage, pickled ginger

SECOND COURSE

Lu Rou Fan sweet savoury Taiwanese braised pork belly, rice, cucumber, crackling

Wok fried Pt. Lincoln mussels, curry leaf, fermented black pepper sauce

Steamed rice

Cucumber worm salad

SWEETS

Kaya doughnut, sour plum sugar, buttered coconut rum icecream

NOTE: SAMPLE MENU, DISHES SUBJECT TO CHANGE WITH PRODUCE AVAILABILITY

3 COURSE SET MENU

20 – 60 PAX

\$70 PER PERSON

This individual plated menu provides all of your guests with the same entree and dessert.

Select two different main courses which will be served alternatively around the table.

Dietary requirements are catered to at the best of our abilities. The kitchen can prepare and be ready for menu adjustments if given a minimum of two days notice.

ENTREE

SELECT ONE OPTION

Crispy Szechuan quail, pickled cucumber and shiitake, hoi sin

Squid salad, herbs, lemongrass, coconut, green papaya

Pumpkin dumpling, braised leeks, blackbean

Pork and wood ear shumai, peanut satay, pickled chilli

Radish cake, house pork & duck liver lap cheong sausage, pickled ginger

MAIN

SELECT TWO OPTIONS,

Choices will be delivered alternating to guests

Chicken rice roulade, sticky rice, greens, ginger chilli sauce.

Lu Rou Fan sweet savoury Taiwanese braised pork belly, rice, cucumber, crackling

Fried eggplant, fermented soybean and chilli sauce, rice, pickles

Cone Bay barramundi, green mango and herb salad, tamarind chilli sauce, yellow rice

SIDES

OPTIONAL

Egg noodle, burnt spring onion oil, egg sauce	\$5pp
Cucumber & shallot salad, pickled garlic, nori	\$5pp
Green papaya and herb salad with mint vinaigrette	\$5pp
Steamed Asian greens, soy mirin butter	\$5pp
Panfried roti	\$3pp

DESSERT

SELECT ONE OPTION

Matcha and chocolate tart, ginger biscuit, yuzu

Kaya doughnut, sour plum sugar, buttered coconut rum icecream

Petits fours, a selection of three daily petits fours.

NOTE: SAMPLE MENU, DISHES SUBJECT TO CHANGE WITH PRODUCE AVAILABILITY

BEVERAGE PACKAGES

ALL PACKAGES INCLUDE BICKFORDS SOFT DRINKS.
PRICING BASED ON 3 HOURS OF SERVICE.

OPTION 01:
\$55 PER PERSON
CHOOSE 3 WINES

Pollyanna Polly
Sparkling

The Broken Fishplate
Sauvignon Blanc

The Dry Dam
Riesling

The Hermit Crab
Viognier Marsanne

The Olive Grove
Chardonnay

The Footbolt
Shiraz

d'Arrys Original
Grenache Shiraz

The High Trellis
Cabernet Sauvignon

The Custodian
Grenache

OPTION 02:
\$65 PER PERSON
CHOOSE 5 WINES

In addition to the wines in Option 01,
you can also choose from the following:

The Lucky Lizard
Chardonnay

**Stephanie The Gnome with
Rose Coloured Glasses**
Cinsault Sangiovese Sagrantino Rosé

The Derelict Vineyard
Grenache

The Galvo Garage
Cabernet Blend

The Love Grass
Shiraz

OPTION 03:
\$85 PER PERSON
CHOOSE 6 WINES

In addition to the wines in Option 01,
you can also choose from the following:

The Lucky Lizard
Chardonnay

**Stephanie The Gnome with
Rose Coloured Glasses**
Cinsault Sangiovese Sagrantino Rosé

The Derelict Vineyard
Grenache

The Galvo Garage
Cabernet Blend

The Love Grass
Shiraz

PREMIUM WINES

The Dead Arm
Shiraz

The Ironstone Pressings
Grenache Shiraz Mourvèdre

The Coppermine Road
Cabernet Sauvignon

TERMS AND CONDITIONS

BOOKINGS

To secure a booking we require a \$1000 deposit and a signed contract. Bookings and space will be tentatively held for 14 days from issue of contract. Any unconfirmed bookings after 14 days will be made available for other customers. The deposit will be applied to the final invoice. The booking includes use of existing furniture, plateware, cutlery and glassware.

PAYMENT / CANCELLATION

In the event that a confirmed booking is cancelled within four (4) weeks the deposit will be forfeited. Confirmed bookings cancelled with greater than four (4) weeks notice will be refunded in full.

Confirmation of final guest numbers is required five (5) working days prior to the event. After that time any cancellations will be charged in full. The ability to increase numbers after that date will depend on the availability of space and food preparation. An increase in numbers will be charged accordingly.

Pre-payment via credit card or bank transfer is required prior to the event. An estimate will be provided based on the confirmed services, at which point an invoice will be issued for pre-payment. Any additional services provided or charges based on consumption will be due at the conclusion of the event.

LIABILITY AND DAMAGE

Clients are financially responsible for any damage to the property and/or equipment caused by guests during the function. A cleaning fee of \$300 will be incurred if any part of the property is left in an inappropriate manner. Nothing is to be screwed, stapled or otherwise affixed to any surface. No outside food or beverage is permitted on d'Arenberg property. All necessary care will be taken, but d'Arenberg Pty Ltd do not accept responsibility for any loss or damage of goods, or articles prior to, during or after the event.

NOISE

d'Arenberg is situated within a residential area; please respect this when vacating the premises. d'Arenberg Pty Ltd has the right to adjust the noise level. All evening entertainment finishes at 11.00 PM and guests must vacate premises by 11:30PM.

TIMES

Evening functions are based on a 11:30pm curfew with last drinks served at 11.00pm to allow 30 minutes to vacate the premises. Daytime functions are based on last drinks at 4.30pm for 5pm vacation of premises.

GROUND S

Booking a function does not provide exclusive use of the d'Arenberg grounds.

SMOKING

All interiors, including marquees when applicable, are non-smoking and vaping. There is a limited out door smoking area where an ashtray is provided.

MENU

The menu will need to be decided no later than four (4) weeks prior to the event and finalised five (5) working days prior to the event. This must include any dietary requirements of guests. Due to the nature of our location, last minute dietary requirement changes may not be able to be accommodated. The menu will be selected from the current menu at the time. Any variations or tailoring of dishes will need to be negotiated and costed accordingly.

LIQUOR LICENSE

Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. No alcohol will be served to minors. Management reserves the right to refuse service or remove from the premise customers who are under the influence and, in our judgment, pose a threat either to themselves or others. Due to licensing laws, no alcoholic beverages are allowed to be brought onto the premises.

MINIMUM AMOUNTS

Events require a minimum food and beverage spend of \$5500 for weekday functions, and \$7500 for all Saturday, Sunday or public holiday functions. If your food and beverage selections leave a discrepancy, this difference will be charged as a venue hire fee.

PRICING

Prices are current as at July 2024 and are subject to change. All prices include GST.



All functions booked at the d'Arenberg Cube include access to the Alternate Realities Museum, a contemporary art gallery located on the ground floor.

Your event coordinator will discuss incorporating this experience into your event itinerary at the time of booking.

CONTACT DETAILS

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#DARENBERGCUBE

CLOSED: GOOD FRIDAY, CHRISTMAS DAY, NEW YEARS DAY

DARENBERG.COM.AU

